

MASHED POTATOES

Ingredients

Red potatoes, quartered
Water
Salt
Garlic, whole peeled clove
Butter or margarine
Milk, warm
Salt & pepper

Amount

2 lbs
To cover
½ teaspoon
1 each
2 tablespoons
1/3 - ½ cup
To taste

Method:

- Place cut potatoes, salt, & garlic clove in pot and just cover with water
- Bring potatoes to a boil and cook until they are soft, about 20 minutes
- Drain potatoes, put back into pot. (To avoid watery mashed potatoes, place pot of potatoes in a warm oven for 5 minutes)
- Mash potatoes with the butter and milk, adjust the seasoning
- If not ready to serve you can hold the mashed potatoes covered in a warm oven

